





## SUSHI AND SASHIMI

(price per piece)

<b>Snapper</b> .....	<b>3.50</b>	<b>Ikura (Salmon roe)</b> .....	<b>4.50</b>
<b>Hamachi</b> .....	<b>5.00</b>	<b>Uni ( Sea urchin)</b> .....	<b>M/P</b>
<b>Big Eye Tuna</b> .....	<b>5.00</b>	<b>Ika (Squid)</b> .....	<b>3.50</b>
<b>Salmon</b> .....	<b>4.00</b>	<b>Botan Ebi (Sweet Shrimp)</b> .....	<b>4.00</b>
<b>Tako (Octopus)</b> .....	<b>3.00</b>	<b>Masago (flying fish roe)</b> .....	<b>3.00</b>
<b>Shrimp</b> .....	<b>3.00</b>	<b>Anago (Salt Water Eel)</b> .....	<b>6.50</b>
<b>Imitation Crab</b> .....	<b>2.50</b>	<b>Unagi (Fresh Water Eel)</b> .....	<b>4.00</b>
<b>Saba (Boston mackerel)</b> .....	<b>4.50</b>	<b>Sushi Dinner</b> .....	<b>36.95</b>
<b>Toro (Fatty Tuna)</b> .....	<b>M/P</b>	<b>Sashimi Appetizer</b> .....	<b>19.00</b>
<b>Tajima Beef</b> .....	<b>M/P</b>		

ROLL      HAND  
ROLL

<b>Daimyo Maki Roll</b> .....	<b>12.50</b>	<b>Hamachi Jalapeno</b> ...	<b>11.95</b>	.....	<b>8.95</b>
A large roll of tuna, hamachi, salmon, scallion, avocado, asparagus, I/O masago and sesame seed.					
<b>Soft Shell Crab Roll</b> .....	<b>10.50</b>	<b>California Roll</b> .....	<b>7.00</b>	.....	<b>3.50</b>
Deep fried soft-shell crab, asparagus, avocado, scallion and masago with seaweed outside.					
<b>Beauty &amp; the Beast Roll</b> .....	<b>12.50</b>	<b>Tekka</b> .....	<b>5.00</b>	.....	<b>3.50</b>
Half roll of tuna with scallion, avocado, eel, asparagus, I/O masago.					
<b>Dragon Roll</b> .....	<b>12.50</b>	<b>Spicy Tuna</b> .....	<b>10.50</b>	.....	<b>5.00</b>
Shrimp tempura roll with avocado on top.					
<b>Rainbow Roll</b> .....	<b>12.00</b>	<b>Shrimp Tempura</b> .....	<b>10.50</b>	.....	<b>6.00</b>
California roll with rainbow of fish.					
<b>Dragon Queen Roll</b> .....	<b>29.95</b>	<b>J.B Roll</b> .....	<b>8.50</b>	.....	<b>4.00</b>
Lobster, asparagus, mango, masago, sesame seed with avocado and anago (sea eel) on top.					
<b>Twin Dragon Roll</b> .....	<b>29.95</b>	<b>Hot J.B Roll</b> .....	<b>9.50</b>		
Broiled lobster sautéed with spinach and shitake mushroom. Topped with Seared Tajima beef or B.F. OO Toro with spicy miso sauce, spicy butter ruffle sauce and topped with crispy onion.					
<b>Lobster Tail Tempura Roll</b> ....	<b>26.95</b>	<b>Hot J.B Roll</b> .....	<b>9.50</b>		
Lobster tail tempura tossed with creamy spicy sauce, mixed greens, yuzu juice and shitake mushrooms.					

## OISHI JAPANESE DISHES

<b>Ramen Soup</b> .....	<b>12.95</b>
Egg noodle, chicken , scallion and vegetable in chicken broth.	
<b>Chicken Katsu</b> .....	<b>16.95</b>
Breaded and deep fried.	
<b>Chicken Teriyaki</b> .....	<b>16.95</b>
Grilled top with Teriyaki sauce and sesame seed with steam vegetables.	
<b>NY Steak Teriyaki</b> .....	<b>17.95</b>
Grilled top with Teriyaki sauce and sesame seed with steam vegetables.	

## OISHI SAUCES

### Ginger Sauce

Ginger, onion, scallion, mushroom, bell pepper and pineapple.

### Garlic Sauce

Fresh garlic, pepper served on the bed of steamed vegetables.

### Basil Sauce

Fresh basil leaves, onion, bell pepper, scallion in basil sauce.

### Sweet and Sour Sauce

Tomato, cucumber, onion, scallion, bell pepper, mushroom and pineapple.

### Cashew Nuts

Sauteed cashew nuts, bell pepper, celery, mushroom, carrot, onion and scallion.

### Massaman Curry

Prepared with potato, avocado, cashew nut, curry paste and coconut milk.

### Red Curry

Prepared with bamboo shoot, bell pepper, basil leaves, green pea, red curry paste and coconut milk.

### Green Curry

Prepared with bamboo shoot, bell pepper, green bean, green pea, basil leaves, green curry paste and coconut milk.

### Panang Curry

Prepared with bell pepper, green bean, basil leaves and panang curry paste.

### Volcano Sauce

Traditional Oishi Thai style chilli sauce.

## OISHI MAIN COURSE

<b>Duck.....</b>	<b>24.95</b>
Brown sauce, Basil sauce, Red curry, Panang curry or Sweet and Sour sauce	
<b>Fillet Mignon.....</b>	<b>30.95</b>
Tiger's tear Oishi thai style, Sizzling, Basil sauce or Massaman curry	
<b>Chicken, Beef or Pork (Shrimp 18.95).....</b>	<b>16.95</b>
Any sauces or any curry sauces as your request.	
<b>Mixed Seafood.....</b>	<b>26.95</b>
Basil sauce, Garlic sauce or any curry sauce as your request.	
<b>Lobster (Twin Tails).....</b>	<b>29.95</b>
Volcano sauce, Garlic sauce, Ginger sauce, Red curry sauce or Pineapple curry.	
<b>Salmon Cashew Nuts (1 pc ) .....</b>	<b>21.95</b>
Grilled salmon topped with cashew nuts, ginger, bell pepper, onion, snow pea, carrot and baby corn.	
<b>Live Fresh Whole Fish.....</b>	<b>35.95</b>
Steamed with ginger and scallion sauce or Deep fried whole fish w/ garlic sauce and any sauces as request.	

## OISHI THAI DISHES

### PAD THAI

Thin rice noodles sautéed with egg, scallion, bean sprout and ground peanut with your choice of below:

### PAD SEE-EW

Rice noodles sautéed with egg, broccoli and sweet soy sauce with your choice of below:

### PAD KEE MAO

Rice noodles sautéed with egg, bell pepper, green bean, bamboo shoot, fresh basil leaves and chili sauce with your choice of below:

### OISHI FRIED RICE

Sautéed Jasmine rice with egg, scallion, onion, and tomato and your choice of below:

<b>Shrimp .....</b>	<b>17.95</b>
<b>Chicken, Beef, or Pork .....</b>	<b>15.95</b>
<b>Vegetable .....</b>	<b>13.95</b>
<b>Special (Combination of meat and shrimp) .....</b>	<b>19.95</b>
<b>Lobster Royal (1 Pc Lobster and 5 Pcs Shrimp) .....</b>	<b>29.95</b>
<b>Mixed Seafood Royal .....</b>	<b>26.95</b>